

X (1,4)

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**AP - JP19820169159 19820927**

**CPY - KAWA-I**

**DC - D13**

**FS - CPI**

**IC - A23L1/10**

**MC - D03-H01**

**PA - (KAWA-I) KAWAHARA T**

**PN - JP59059160 A 19840404 DW198420 002pp**

**PR - JP19820169159 19820927**

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**XIC - A23L-001/10**

**AB - J59059160** The process involves (a) allowing the rice to absorb water and (b) irradiating with microwaves so that the temp. of the rice increases to above 100 deg. C, pref. above 105 deg. C for sufficient time to alpha-lyse starch. The obtd. 'instant' rice can be easily restored to a delicious boiled rice by irradiating with microwave for a short time, and it can be prep'd. from both polished and unpolished rice.

- In this process it is necessary for the rice to absorb water in amt. equal to that used for boiling rice. For polished rice 1.5 times its amt. of water is used, and for unpolished rice, 2 times its amt. of water is absorbed. Absorption of water can be promoted by heating the rice and water mixt. In the case of unpolished rice, the required amt. of water can be absorbed at 90 deg. C for an hour and at 120 deg. C for several mins. Pref. the soluble material on the rice granules is removed after the absorption of water by washing them with water. This prevents mutual adhesion of rice granules during microwave irradiation.(0/0)

**IW - INSTANT RICE PRODUCE TREAT WATER MICROWAVE IRRADIATE**

**IKW - INSTANT RICE PRODUCE TREAT WATER MICROWAVE IRRADIATE**

**NC - 001**

**OPD - 1982-09-27**

**ORD - 1984-04-04**

**PAW - (KAWA-I) KAWAHARA T**

**TI - Instant rice prodn. - involves treatment with water and microwave irradiation**